



SQ06M0G0

BAKERY OVEN 6 TRAYS 600 x 400 - GN 1/1
MECHANICAL CONTROL

FUNCTIONAL CHARACTERISTICS

Display	Analogic
Supply	Electric
Timer	Logarithmic
Number of motors	2
Motor speeds	1
Max cooking temperature	280°C
Core probe	-
Cooking chamber material	AISI304
Opening door	Right handle
Chimney	50mm motorized
Humidification	Direct injection
Air injection	-
Version	Standard / 30A Contactors
Self-washing	-



STANDARDS		
Cer tification		CE - CB
TRAYS		
Trays rack		Wire PA-BIV 6/80 Sheet PA 6/85 (optional)
Max tray load		4kg
DIMENSIONS		
Oven size with handle WxDxH		937 x 893 x 883 mm
Oven size without handle WxDxH		937 x 831 x 883 mm
Chamber size WxDxH		660 x 490 x 612 mm
Unit weight		98kg
PACKAGING		
Packaging		Pallet + carton box
Packaging size WxDxH		1020 x 970 x 1007 mm
Unit weight with packaging		115kg
Crate packaging size (optional)		1020 x 970 x 1033 mm
ELECTRICAL DATA		
HEATERS 5kW 50Hz		
Power	10,4kW	10,5kW
Frequency	50Hz	50Hz
Power supply	380-415V 3N~ / 220-240V 3~	220-240V~
Amperage	16,3A / 26,6A	46A
Power cord req.	5G4 / 4G4	3G16
HEATERS 6.5kW 50Hz		
Power	12,3kW	
Frequency	50Hz	
Power supply	380-415V 3N~ / 220-240V 3~	
Amperage	19,1A / 31,51A	
Power cord req.	5G4 / 4G6	
WATER CONNECTION REQUIREMENTS		
Humidification Water Inlet		3/4" GAS
Washing Water Inlet		8mm quick fitting
Water drain		30mm
Max water hardness		5°f
Water pressure requirement min-max		150-200kPa



CONSUMPTION

Humidification Water	7,8l/h max consumption
Rinse Water @2barG	-
Short Washing Water @2barG	-
Long Washing Water @2barG	-
Short Washing Detergent *	-
Long Washing Detergent *	-

CONNECTIVITY

USB	-
Bluetooth	-
Wi-Fi	-
Cloud	-

ACCESSORIES

Self clean system kit	-
Oven stand	TA9374H30X TA9374H40X - TA9374H40S TA9374H49X - TA9374H49S TA9374H70X-TA9374H70S TA9374H80X-TA9374H80S
Hood (Air)	POSQMAF1 - POSQMAF2
Hood (Water)	POSQMWF1 - POSQMWF2
External Core probe	-
Sous vide probe	-
Proofer	CA9308M0 - MH - DH CA9312M0 - MH - DH
Stacking kit for 2 ovens	SK42
Smoker	SMK02
Blast Chiller	KDA03 - KDA05
Blast chiller stacking kit	SK43
Water softner cover	WS10
Water softner 6800l	WS11
Water softner 12000l	WS12
Water pressure adapter	WPA
Water shower kit	S1
Detergent 6kg	DT2
Detergent 10kg	DT4



◆ Standard ◇ Optional - Not available

TYPE OF COOKINGS	
Convection cooking	30°C - 260°C / 86°F - 500°F
Combi cooking	30°C - 230°C / 86°F - 446°F
Steaming cooking	30°C - 130°C / 86°F - 266°F -
Static cooking	-
Delta T cooking	-
Core probe cooking	
Sous vide cooking	-
Low temperature cooking	-
DISPLAY AND CONNECTIVITY	
Type of display	ANALOGIC
Multi-language display	-
Unit set F° or C°	◇
Venix cloud	-
Wi-fi	-
Ethernet port	-
Web server	-
Usb port	-
SETTINGS	
Infinity time set	◆
Chimney set	OPEN
Fan speed set	1
Dehumidification set	-
Humidity set	0-100%
Preheat set	MANUAL
RECIPE COOKING	
User recipes book	-
Factory recipes book	-
Cooking cycles	-
Recipes with name and picture	-
Fast recipe selection buttons	-
SPECIAL CYCLE	
Multi-level mix ALL IN	-
Multi-level mix ALL OUT	-
Food regeneration	-
Overnight cooking	-
Overnight self clean	-
Cook & hold	-



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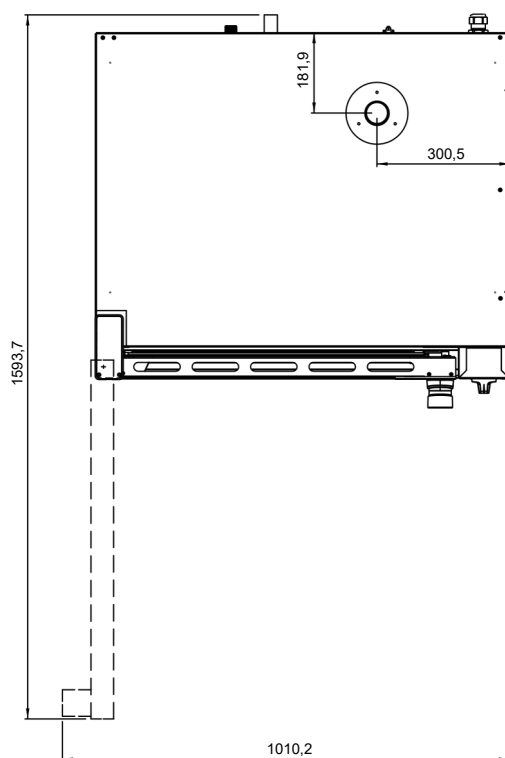
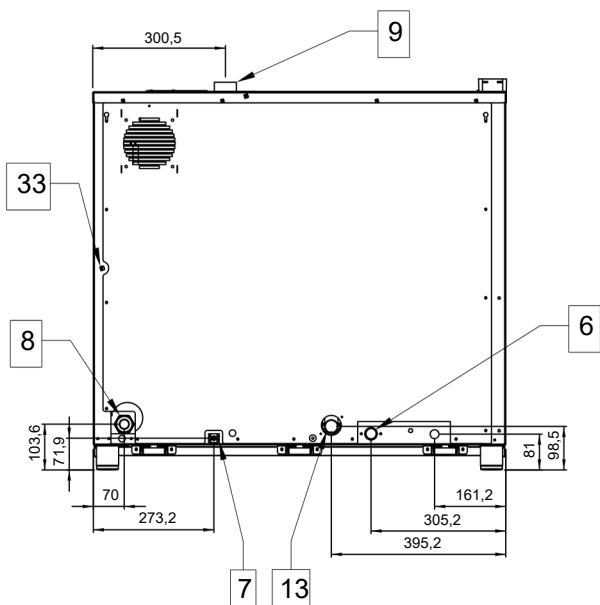
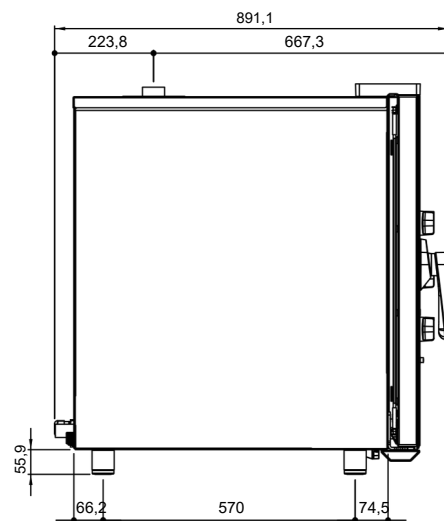
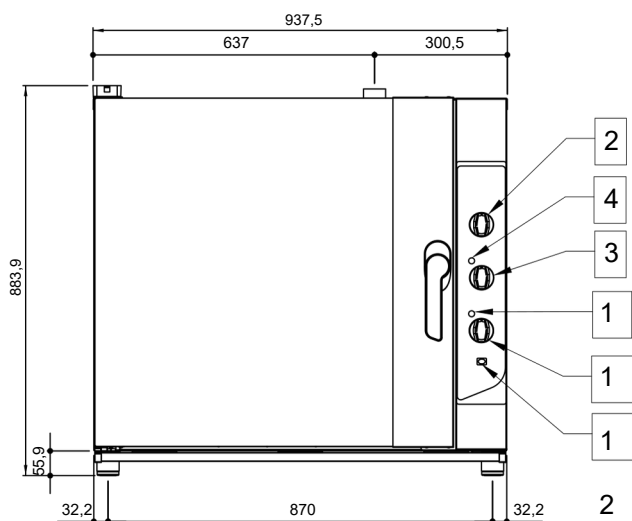


Multi-timer	-
Routine program	-
Proofing	-
Fast Cooling	-
Automatic washing system / Rinse	-
Fast start	-
Recipe scheduling	-
Holding / Mass production	-

TECHNICAL FEATURES

Cooking chamber material	AISI304
Second core probe	-
Insertion of the trays	HORIZONTALLY
Fast loading Pro	-
Glass door	DOUBLE
Easy clean internal glass	◆
High performance thermal insulation	YES
Break drop nebulizer	◆ YES LED ON THE DOOR
Lightning	◆ NOT REVERSIBLE (RIGHT HANDLE)
Direct injection humidification	
Boiler humidification	
Opening door	
Reversing fan	
Heavy duty reversing fan	◆
Phase cut speed control	-
Inverter speed control	-





- 02. TIMER SELECTOR
- 03. TEMPERATURE SELECTOR
- 04. LIGHT ON/OFF HEATING ELEMENT
- 06. HUMIDIFY SOLENOID VALVE 3/4" BSP (GAS)
- 07. UNIPOTENTIAL TERMINAL
- 08. COMPRESSION CABLE GLAND
- 09. HOT FUMES EXHAUST CHIMNEY

- 11. STEAM LED
- 12. STEAM SELECTOR
- 13. DRAIN PIPE
- 17. TWO SPEED REGULATION BUTTON
- 33. SAFETY THERMOSTAT
- 38. CHECK VALVE



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